

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claim 1 (currently amended): An encapsulation composition, comprising:

(A) an encapsulate, encapsulated in:

(B) a glassy matrix,

wherein said glassy matrix is ~~selected from the group consisting of:~~

~~(a) a composition, comprising:~~

~~(a₁) 5 to 95 % by weight, based on the total weight of said composition (a), of a first n-octenylsuccinic anhydride-modified starch; and~~

~~(a₂) 5 to 90 % by weight, based on the total weight of said composition (a), of a second n-octenylsuccinic anhydride-modified starch; and~~

~~(a₃) 0 to 45 % by weight, based on the total weight of said composition (a), of a component selected from the group consisting of sugars, polyols, corn syrup solids, and mixtures thereof,~~

~~with the proviso that said first n-octenylsuccinic anhydride-modified starch is a dextrinized n-octenylsuccinic anhydride-modified starch and said second n-octenylsuccinic anhydride-modified starch is a hydrolyzed n-octenylsuccinic anhydride-modified starch; and~~

~~(b) a composition, comprising:~~

~~(b₁) (a₁) 5 to 95 % by weight, based on the total weight of said composition~~

~~(b) (a), of a first food polymer;~~

~~(b₂) (a₂) 5 to 90 % by weight, based on the total weight of said composition~~

~~(b) (a), of a second food polymer; and~~

~~(b₃)~~ (a₃) 0 to 45 % by weight, based on the total weight of said composition

~~(b)~~ (a), of a component selected from the group consisting of ~~sugars~~ a sugar, ~~polyols~~ a polyol, ~~a corn syrup solids~~ solid, and mixtures thereof,

wherein said first food polymer is an n-octenylsuccinic anhydride-modified starch,
and

wherein said second food polymer is selected from the group consisting of an exudate ~~gums gum~~, a bacterial ~~gums gum~~, an extract ~~gums gum~~, a seed ~~gums gum~~, ~~pectins~~ a pectin, ~~dextrins~~, a pregelatinized ~~starches~~ starch, agar agar, ~~polydextrose~~, a hydrogenated starch ~~hydrolyzates~~ hydrolyzate, a modified ~~eelluloses~~ cellulose, a seaweed hydrocolloid ~~extracts~~ extract, a ~~proteins~~ protein, a fractionated ~~proteins~~ protein, a hydrolyzed ~~proteins~~ protein, and chitosan.

Claim 2 (original): The composition of Claim 1, which has at least one glass transition temperature >30°C.

Claim 3 (original): The composition of Claim 1, which has at least one glass transition temperature > 40°C.

Claim 4 (original): The composition of Claim 1, which has two glass transition temperatures.

Claims 5-7 (canceled).

Claim 8 (currently amended): The composition of Claim ~~[[7]]~~ 1, wherein said matrix (B) is a composition comprising 1 to 45 % by weight, based on the total weight of said

composition ~~(b)~~ (a), of said component selected from the group consisting of ~~sugars~~ a sugar, ~~polyols~~ a polyol, ~~a corn syrup solids~~ solid, and mixtures thereof.

Claims 9- 12 (canceled).

Claim 13 (currently amended): The composition of Claim 1, wherein said encapsulate is selected from the group consisting of ~~medications~~ a medication, ~~pesticides~~ a pesticide, ~~vitamins~~ a vitamin, ~~preservatives~~ a preservative, and a flavoring agent.

Claim 14 (original): The composition of Claim 13, wherein said encapsulate is a flavoring agent.

Claim 15 (currently amended): The composition of Claim 14, wherein said flavoring agent is selected from the group consisting of a natural ~~extracts~~ extract, ~~oleoresins~~ an oleoresin, an ~~essential oils~~ oil, a protein ~~hydrolyzates~~ hydrolyzate, an ~~aqueous reaction~~ flavors flavor, and a compounded ~~flavors~~ flavor.

Claim 16 (currently amended): An encapsulate composition, prepared by a process comprising:

(i) mixing a matrix composition (B) with a liquid plasticizer and an encapsulate (A) in an extruder, to obtain a melted mixture comprising encapsulate (A) and matrix (B); and

(ii) extruding said melted mixture, to obtain said composition,

wherein said encapsulate (A) is encapsulated in a glassy matrix of said matrix composition (B), and

wherein said matrix composition (B) is selected from the group consisting of:

(a) ~~a composition, comprising:~~

~~(a₁) 5 to 95 % by weight, based on the total weight of said composition (a), of
a first n-octenylsuccinic anhydride modified starch; and~~

~~(a₂) 5 to 90 % by weight, based on the total weight of said composition (a), of
a second n-octenylsuccinic anhydride modified starch; and~~

~~(a₃) 0 to 45 % by weight, based on the total weight of said composition (a), of
a component selected from the group consisting of sugars, polyols, corn syrup solids,
and mixtures thereof,~~

~~with the proviso that said first n-octenylsuccinic anhydride modified starch is a
dextrinized n-octenylsuccinic anhydride modified starch and said second n-octenylsuccinic
anhydride modified starch is a hydrolyzed n-octenylsuccinic anhydride modified starch; and~~

(b) a composition, comprising:

~~(b₁)~~ (a₁) 5 to 95 % by weight, based on the total weight of said composition

(b) (a), of a first food polymer;

~~(b₂)~~ (a₂) 5 to 90 % by weight, based on the total weight of said composition

~~(b)~~ (a), of a second food polymer; and

~~(b₃)~~ (a₃) 0 to 45 % by weight, based on the total weight of said composition

~~(b)~~ (a), of a component selected from the group consisting of sugars a sugar, polyols a
polyol, a corn syrup solids solid, and mixtures thereof,

wherein said first food polymer is an n-octenylsuccinic anhydride-modified starch,

and

wherein said second food polymer is selected from the group consisting of an exudate
gums gum, a bacterial gums gum, an extract gums gum, a seed gums gum, pectins a pectin,
dextrins, a pregelatinized starches starch, agar agar, polydextrose, a hydrogenated starch
hydrolyzates hydrolyzate, a modified celluloses cellulose, a seaweed hydrocolloid extracts

extract, ~~a proteins~~ protein, ~~a fractionated proteins~~ protein, ~~a hydrolyzed proteins~~ protein, and chitosan.

Claim 17 (original): The composition of Claim 16, which has at least one glass transition temperature $>30^{\circ}\text{C}$.

Claim 18 (original): The composition of Claim 16, which has at least one glass transition temperature $>40^{\circ}\text{C}$.

Claim 19 (original): The composition of Claim 16, which has two glass transition temperatures.

Claim 20 (currently amended): The composition of Claim 16, wherein said encapsulate is selected from the group consisting of ~~medications~~ a medication, ~~pesticides~~ a pesticide, ~~vitamins~~ a vitamin, ~~preservatives~~ a preservative, and a flavoring ~~agents~~ agent.

Claim 21 (original): The composition of Claim 20, wherein said encapsulate is a flavoring agent.

Claim 22 (currently amended): The composition of Claim 21, wherein said flavoring agent is selected from the group consisting of a natural ~~extracts~~ extract, ~~oleoresins~~ an oleoresin, an essential oils oil, a protein ~~hydrolyzates~~ hydrolyzate, an aqueous reaction ~~flavors~~ flavor, and a compounded ~~flavors~~ flavor.

Claim 23 (currently amended): A process for preparing an encapsulation composition, said process comprising:

(i) mixing a matrix composition (B) with a liquid plasticizer and an encapsulate (A) in an extruder, to obtain a melted mixture comprising encapsulate (A) and matrix (B); and

(ii) extruding said melted mixture, to obtain said composition, wherein said encapsulate (A) is encapsulated in a glassy matrix of said matrix composition (B), and

wherein said matrix composition (B) is selected from the group consisting of:

(a) ~~a composition, comprising:~~

~~(a₁) 5 to 95 % by weight, based on the total weight of said composition (a), of a first n-octenylsuccinic anhydride modified starch; and~~

~~(a₂) 5 to 90 % by weight, based on the total weight of said composition (a), of a second n-octenylsuccinic anhydride modified starch; and~~

~~(a₃) 0 to 45 % by weight, based on the total weight of said composition (a), of a component selected from the group consisting of sugars, polyols, corn syrup solids, and mixtures thereof,~~

~~with the proviso that said first n-octenylsuccinic anhydride modified starch is a dextrinized n-octenylsuccinic anhydride modified starch and said second n-octenylsuccinic anhydride modified starch is a hydrolyzed n-octenylsuccinic anhydride modified starch; and~~

(b) a composition, comprising:

~~(b₁)~~ (a₁) 5 to 95 % by weight, based on the total weight of said composition

~~(b)~~ (a), of a first food polymer;

~~(b₂)~~ (a₂) 5 to 90 % by weight, based on the total weight of said composition

~~(b)~~ (a), of a second food polymer; and

(b₃) (a₂) 0 to 45 % by weight, based on the total weight of said composition
(b) (a), of a component selected from the group consisting of ~~sugars~~ a sugar, ~~polyols~~ a polyol, a corn syrup solids solid, and mixtures thereof,
wherein said first food polymer is an n-octenylsuccinic anhydride-modified starch,
and

wherein said second food polymer is selected from the group consisting of an exudate ~~gums gum~~, a bacterial gums gum, an extract ~~gums gum~~, a seed gums gum, ~~pectins~~ a pectin, ~~dextrins~~, a pregelatinized starches starch, agar agar, ~~polydextrose~~, a hydrogenated starch hydrolyzates hydrolyzate, a modified celluloses cellulose, a seaweed hydrocolloid extracts extract, a proteins protein, a fractionated proteins protein, a hydrolyzed proteins protein, and chitosan.

Claim 24 (currently amended): The process of Claim 23, wherein said encapsulate is selected from the group consisting of ~~medications~~ a medication, ~~pesticides~~ a pesticide, ~~vitamins~~ a vitamin, ~~preservatives~~ a preservative, and a flavoring agents agent.

Claim 25 (original): The process of Claim 24, wherein said encapsulate is a flavoring agent.

Claim 26 (currently amended): The process of Claim 25, wherein said flavoring agent is selected from the group consisting of a natural ~~extracts~~ extract, ~~oleoresins~~ an oleoresin, an essential oils oil, a protein hydrolyzates hydrolyzate, an aqueous reaction ~~flavors~~ flavor, and a compounded flavors flavor.

Claims 27-29 (canceled).

Claim 30 (currently amended): The composition of Claim [[29]] 16, wherein said matrix (B) is a composition comprising 1 to 45 % by weight, based on the total weight of said composition (~~(b)~~ (a)), of said component selected from the group consisting of ~~sugars~~ a sugar, ~~polyols~~ a polyol, a corn syrup solids solid, and mixtures thereof.

Claims 31-33 (canceled).

Claim 34 (currently amended): The process of Claim [[33]] 23, wherein said matrix (B) is a composition comprising 1 to 45 % by weight, based on the total weight of said composition (~~(b)~~ (a)), of said component selected from the group consisting of ~~sugars~~ a sugar, ~~polyols~~ a polyol, a corn syrup solids solid, and mixtures thereof.

Claim 35 (new): The composition of Claim 1, wherein said second food polymer is at least one member selected from the group consisting of gum arabic, gum karaya, gum tragacanth, konjac, larch gum, locust bean gum, guar gum, xanthan gum, sodium carboxymethyl cellulose, agar agar, type A gelatin, type B gelatin, and mixtures thereof.

Claim 36 (new): The composition of Claim 16, wherein said second food polymer is at least one member selected from the group consisting of gum arabic, gum karaya, gum tragacanth, konjac, larch gum, locust bean gum, guar gum, xanthan gum, sodium carboxymethyl cellulose, agar agar, type A gelatin, type B gelatin, and mixtures thereof.

Claim 37 (new): The process of Claim 23, wherein said second food polymer is at least one member selected from the group consisting of gum arabic, gum karaya, gum tragacanth, konjac, larch gum, locust bean gum, guar gum, xanthan gum, sodium carboxymethyl cellulose, agar agar, type A gelatin, type B gelatin, and mixtures thereof.